

# KSU FOUNDATION BUILDING

## KITCHEN EQUIPMENT SCHEDULE AND ESTIMAT

DESIG.	EQUIP	MANUF.	MODEL / DESCR.	CONFIGURATION	QTY	UNIT	NOTES
A	DISHWASHER	ADS	AF-3D-S 37 Rack/Hr Door Type Dishwasher - Low Temp	LIFT DOOR	1	EA	
B	HAND SINK	JOHN BOOS	PBHS-W-1410-P-SSLR - 14x10x5 Wall Mount Handsink with L&R Sidesplashes. Faucet/Drain Included.	WALL MOUNT	1	EA	INCLUDES WALL MOUNT FAUCET
C	REFRIGERATOR - ROLL IN	TRUE	STG1RRI-1S ROLL IN SOLID SWING DOOR	STAND ALONE	3	EA	COMMERCIAL GRADE / LOCKABLE
	REFRIGERATOR - REACH IN	TRUE	STM1R-1S REACH IN SOLID SWING DOOR	STAND ALONE	0	EA	
	FREEZER - ROLL IN	TRUE	STG1FRI-1S ROLL IN SOLID SWING DOOR	STAND ALONE	1	EA	COMMERCIAL GRADE / LOCKABLE
	FREEZER - REACH IN	TRUE	STM1F-1S REACH IN SOLID SWING DOOR	STAND ALONE	0	EA	
D	ISLAND TABLES	TBD	30"W X 96"L	STAND ALONE	2	EA	MID-RANGE
	WORK TABLE W/ SPLASH	TBD	30"W X 36"L (PLUG SIZE ONLY)	STAND ALONE	3	EA	MID-RANGE (1@ DW / 1@ COFFEE / 1@ MICRO)
E	ICE MAKER	HOSHIZAKI	KML-250MAH/B-250PF	STAND ALONE	1	EA	
F	COFFEE BREWER	BUNN	Brewise Dual ThermoFresh DBC Brewer	COUNTERTOP	4	EA	DECANTERS NOT INCLUDED - ORDER SEPARATELY
	TEA BREWER	BUNN	TB3 Automatic Tall Iced Tea Brewer	COUNTERTOP	1	EA	AIRPOTS NOT INCLUDED - ORDER SEPARATELY
G	WASHER / DRYER	GE	GTUP270EM	STAND ALONE	1	EA	ELECTRIC DRYER OPTION
H	MICROWAVE	AMANA	COMMERCIAL MICROWAVE #RCS10TS	COUNTERTOP	1	EA	
I	WARMING STATION	N/A	BY CATERING VENDOR	N/A	1	EA	120/60/1P/13.7A
J	WARMING OVEN	N/A	BY CATERING VENDOR	N/A	1	EA	120/60/1P/13.7A
	DEEP SINK	JOHN BOOS	1PB3024-1D30	STAND ALONE	1	EA	30"X24"X12"D W/30"DRAINBOARD - (RETAIL \$)

# "3D-S" Series by

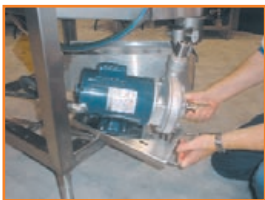
The SERVICEABLE Machine

**Greater  
Door  
Clearance**

*Wash Taller Wares*

**(Dual Screens)**  
Protect intake of pump.

**(Quick Service Pump)**  
Pump slides forward  
providing for easier repair.



**(Swift Plumbing Removal)**  
All plumbing is connected  
using zero-interference  
Stainless/Terelene Couplers.



**AFC-3D-S**  
*Corner outside  
sump with built-in  
scrap accumulator*

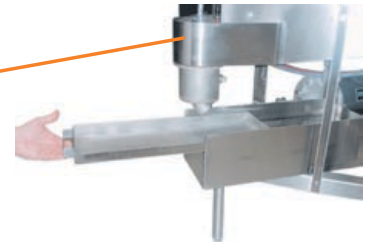
**(Air Gap fill)**  
Eliminates the need for check  
valves and vacuum breakers



**(20.5" Door Clearance)**  
Perfect for pizza  
applications.



**(Diagonal Scrap Trap)**  
Provides easy screen removal  
in both corner and pass-  
through models



**Save time and money by reducing labor.**

*You can now machine wash that which was once washed by hand.*

At American Dish Service, Quality People, Designs,  
and Products have been the foundation of our  
organization for over **45 years**.

***www.americandish.com***



**American Dish Service**  
*Manufacturers of Ware Washing Equipment*

900 Blake Street Edwardsville, KS 66111-3820 **Toll Free** (800) 922-2178 **Phone** (913) 422-3700 **Fax** (913) 422-6630

# "3D-S" Series

**(Additional Options)**  
Also available with solid chemical dispensing

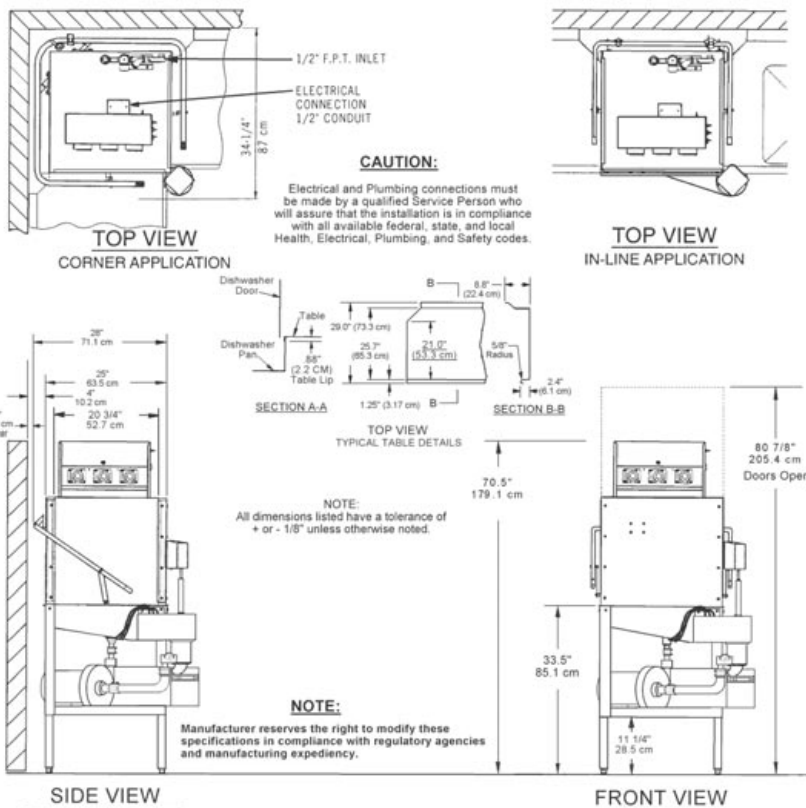


**(Stainless Steel Spray Bases, Bayonets, and Manifold Couplings)**  
Allows for quick release spray arm removal for ease of cleaning



**AF-3D-S**  
Pass-thru outside sump with built-in scrap accumulator

- **Convertible Design**
- **Great door clearance 20.5"**
- **Quick Service 1 1/2 HP pump**
- **Quick release spray arms**
- **Stainless steel air gap**
- **Run indicator light**
- **Simple to clean**
- **Available with solid chemical dispensing**



**ADS**  
**American Dish Service**  
Manufacturers of Ware Washing Equipment  
www.americandish.com

## 3D-S Series SPECIFICATIONS

FAMILY MODELS	
AF-3DS	AH-3DS
AFC-3DS	AHC-3DS
RATED CAPACITY (Racks/Hr.)	37 23
WASH TIME (Sec.)	45 75
RINSE TIME (Sec.)	30 60
DWELL (Sec.)	15 15
TOTAL CYCLE TIME (Sec.)	90 150
WATER TEMPERATURE (Supply)	120 °F Min. 49 °C Min.
WATER CONSUMPTION	2.2 Gal's Per Cycle 8.3 Liters Per Cycle
MOTOR	1.5 HP 1.125 KW
ELECTRICAL RATINGS	115 Volts Single Phase
Connect to Supply Source using 10-12 AWG copper wires. Circuit Protection: 20 AMP Circuit Breaker or Fuse with a 20 AMP Rating.	
RACK SIZE	19 3/4" x 19 3/4" 50.2 cm x 50.2 cm 20 3/4" x 20 1/2" 52.7 cm x 52.1 cm
DOOR CLEARANCE	1/2" F.P.T. 2" Pipe 80 7/8" 205.4 cm
WATER INLET	1/2" F.P.T.
DRAIN (Scrap Trap)	2" Pipe
HEIGHT (Door Open)	80 7/8" 205.4 cm
HEIGHT (Door Closed)	70 1/2" 179.1 cm
WIDTH (Overall)	33 1/2" 85.1 cm
WIDTH (Table to Table)	25" 63.5 cm
DEPTH (Overall)	34 1/4" 86.9 cm
SHIPPING WEIGHT	295 lb. 133.8 kg.
SHIPPING VOLUME	56.25 cu. ft. 1.59 cu meters

© 10/02

ADS has built a strong history based on Customer Service, Quality and Reliability. A Commitment to Excellence is the driving force behind American Dish Service.

## "Hand Sinks" Pro-Bowl Sinks

One Compartment Sinks  
w/ Stainless Steel Deep Drawn Bowls



**PBHS-W-1410-1**



**PBHS-W-1410**



**PBHS-F1410**

### FEATURES:

- \* One piece deep drawn bowl
- \* All sink bowls have a large liberal radii with a minimum dimension of 2" and rectangular in design for increased capacity.
- \* Wall mounting bracket, Stainless Steel, off set design

### CONSTRUCTION:

Bowl Stainless Steel Sinks are TIG welded, Exposed welds are polished to match adjacent surface.

### MATERIAL:

Bowl Type 304 stainless steel polish, satin finish  
Bracket Type 304 stainless steel polish, satin finish

### **OPTIONAL ACCESSORIES**

	Qty
FAUCETS	
APRON SKIRT	
SIDE SPLASH	
ADA WRIST BLADES	
TOWEL DISPENSER	
SOAP DISPENSER	
LEVER WASTES	
OVER FLOWS	
P- TRAPS	

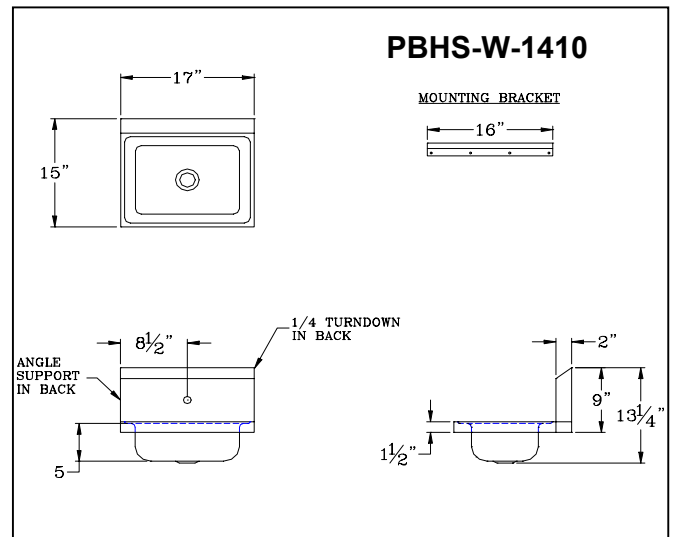
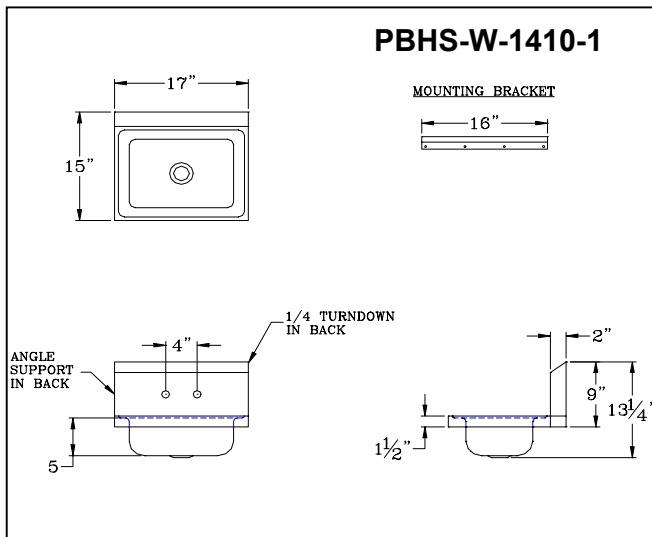
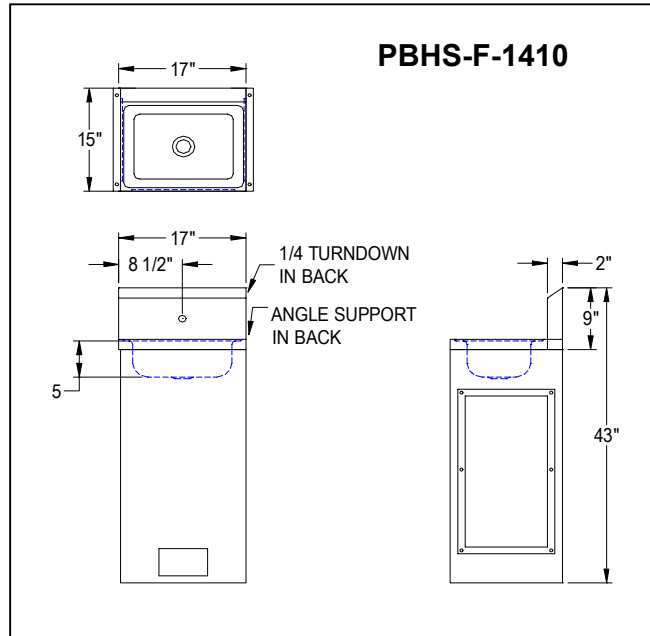
## **John Boos & Co**

315 South First Street - Effingham, IL 62401

Phone: 217-347-7701 - Fax: 217-347-7705

Email: sales@johnboos.com - Web-site: www. johnboos.com

## DETAILED SPECIFICATIONS



All dimensions are typical.

Tolerance +/- .500".

All units ship unassembled for reduced shipping cost.

### John Boos & Co

315 South First - Effingham, IL 62401 Phone: 217-347-7701 - Fax: 217-347-7705

Email: sales@johnboos.com - Web-site: www.johnboos.com



May 2002

John Boos is constantly engaged in a program of improving products and therefore reserves the right to change specification without prior notice





PROJECT NAME	LOCATION		AIA #
ITEM #	QTY	MODEL #	SIS #

# SPEC SERIES®

ROLL-IN SOLID SWING DOOR FREEZER


models	STR1FRI-1S	STA1FRI-1S	STG1FRI-1S
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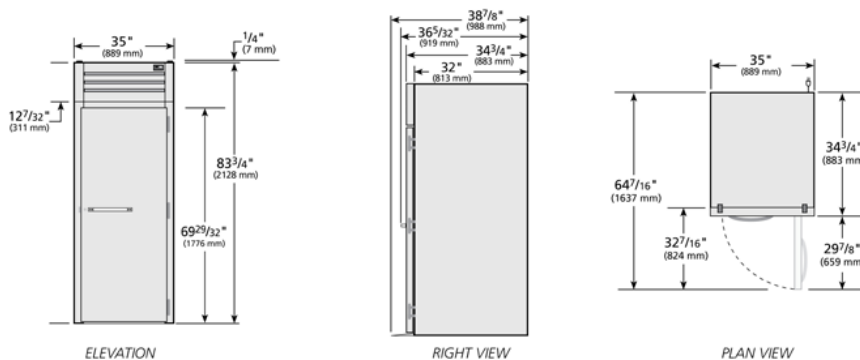
STR1FRI-1S	
Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.

STA1FRI-1S	
Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

STG1FRI-1S	
Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

SPECIFICATIONS		
Dimensions	in.	mm.
Length	35	889
Depth	34 <sup>3</sup> / <sub>4</sub>	883
Height	83 <sup>3</sup> / <sub>4</sub>	2128
Electrical	U.S.	International
Horsepower	<sup>3</sup> / <sub>4</sub>	N/A
Amps	12.0	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
 115/60/1 NEMA-5-15R		
† Depth does not include 4 <sup>1</sup> / <sub>4</sub> " (108 mm) for ramp. * Height does not include <sup>1</sup> / <sub>4</sub> " (7 mm) for system mechanical components.		

## plan view



Specifications subject to change without notice.  
Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).

   		APPROVALS	AVAILABLE AT
8/14		Printed in U.S.A.	



TRUE FOOD SERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434  
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME	LOCATION		AIA #
ITEM #	QTY	MODEL #	SIS #

# SPEC SERIES®

ROLL-IN SOLID SWING DOOR FREEZER

models	STR1FRI-1S	STA1FRI-1S	STG1FRI-1S
--------	------------	------------	------------



## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperature. Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True roll-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- One (1) heavy gauge stainless steel ramp.
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm) (supplied by others).

### DOOR

- Lifetime guaranteed bolt style door lock standard.
- Door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, Three (3) per door section.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- Incandescent interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- NSF-7 compliant for open food product.

### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

### OPTIONAL FEATURES/ACCESSORIES

(upcharge & lead times may apply)

- Stainless back. (STR, STA, STG)
- Field reversible hinge

#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST( )1FRI-1S					



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PROJECT NAME	LOCATION		AIA #
ITEM #	QTY	MODEL #	SIS #

# SPEC SERIES®

ROLL-IN SOLID SWING DOOR REFRIGERATOR


models	STR1RRI-1S	STA1RRI-1S	STG1RRI-1S
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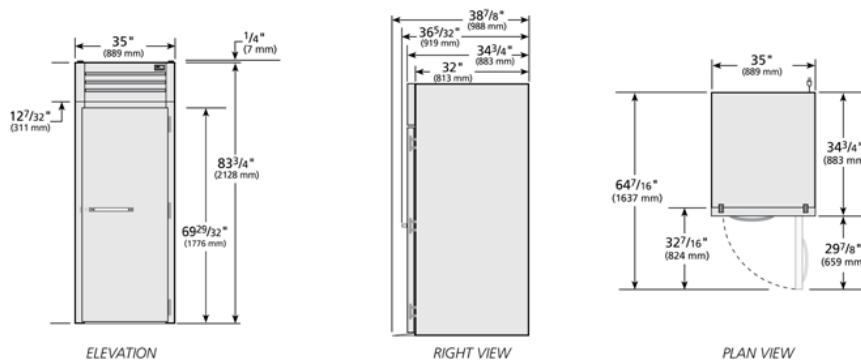
STR1RRI-1S	
Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.

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Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

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Exterior	Stainless steel door, with matching aluminum sides.
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Height	83 <sup>3</sup> / <sub>4</sub>	2128
Electrical	U.S.	International
Horsepower	1/3	N/A
Amps	8.9	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
 115/60/1 NEMA-5-15R		
† Depth does not include 4 <sup>1</sup> / <sub>4</sub> " (108 mm) for ramp. * Height does not include 1" (26 mm) for system mechanical components.		

## plan view



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   		APPROVALS	AVAILABLE AT
8/14		Printed in U.S.A.	





PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

# SPEC SERIES®

ROLL-IN SOLID SWING DOOR REFRIGERATOR

models	STR1RRI-1S	STA1RRI-1S	STG1RRI-1S
--------	------------	------------	------------



## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True roll-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- One (1) heavy gauge stainless steel ramp.
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm)(supplied by others).

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- Lifetime guaranteed bolt style door lock standard.
- Door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, Three (3) per door section.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- Incandescent interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- NSF-7 compliant for open food product.

### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

### OPTIONAL FEATURES/ACCESSORIES

*(upcharge & lead times may apply)*

- Stainless back. (STR, STA, STG)
- Field reversible hinge

#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST( )1RRI-1S					

# KML-250/351M\_H

## LOW PROFILE MODULAR CRESCENT CUBER

Item # \_\_\_\_\_

Project: \_\_\_\_\_

Qty: \_\_\_\_\_

\*AutoCad available on KCL

KML-250/351M\_H

I/13

Item #13224

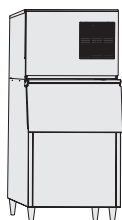
### CUBER DIMENSIONS

W x D x H

KML-250/351M\_H

30 x 27<sup>3/8</sup> x 22

B-250



B-500



DB-200

Also available on

Bins:

B-700PF/SF

B-800PF/SF

B-900PF/SF

Large Bins:

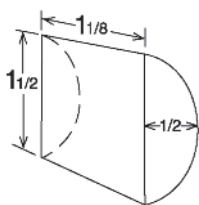
B-1150SS

B-1300SS

B-1500SS

B-1650SS

### \*KM CUBE DIMENSIONS



\*approximate size in inches, image not to scale



© HOSHIZAKI AMERICA, INC.

618 Hwy. 74 S., Peachtree City, GA 30269

### KML-250MAH

Air-Cooled

Shown on an optional

B-500

### KML-250MWH

Water-Cooled

### KML-351MAH

Air-Cooled

### KML-351MWH

Water-Cooled



### KML-250M\_H

- Up to 314 lbs. of ice production per 24 hours

### KML-351M\_H

- Up to 345 lbs. of ice production per 24 hours

### KML-250M\_H & KML-351M\_H

- Durable stainless steel exterior
- Individual crescent cube
- Protected by H-GUARD Plus Antimicrobial Agent
- CycleSaver® Design
- EverCheck® alert system
- Stainless steel evaporator
- Removable air filters (Air-cooled models only)
- Lower height for restricted areas (stairwells, low ceilings)
- R-404A Refrigerant



### Warranty

Valid in United States, Canada, Puerto Rico, &amp; U.S. Territories. Contact factory for warranty in other countries.

**Three Year** - Parts & Labor on entire machine.**Five Year** - Parts & Labor on: Evaporator.**Five Year** - Parts on: Compressor, air-cooled condenser coil.

TEL 1-800-438-6087

FAX 1-800-345-1325

www.hoshizaki.com

# KML-250/351M\_H LOW PROFILE MODULAR CRESCENT CUBER

**DIMENSIONS**  
W x D x H  
**KML-250/351M\_H**  
30 x 27<sup>3/8</sup> x 22

- Air-cooled
- Water-cooled

## AIR-COOLED - KML-250/KML-351

Water Temp° F.	50°	70°	90°
Air Temp° F.			
70°	307 / 333	287 / 318	267 / 288
80°	292 / 322	260 / 298	245 / 262
90°	287 / 318	238 / 282	220 / 248

## WATER-COOLED - KML-250/KML-351

Water Temp° F.	50°	70°	90°
Air Temp° F.			
70°	314 / 345	305 / 340	290 / 318
80°	307 / 341	294 / 333	277 / 303
90°	305 / 340	284 / 327	267 / 300

## UTILITY CONSUMPTION

Model Number	Ice Production Per Cycle		KWH per 100 LBS. 90/70	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
	Lbs.	Cubes			
KML-250MAH	6.6	360	8.2	35.2	N/A
KML-250MWH	6.6	360	6.23	43.7	123
KML-351MAH	7.3	360	6.4	20.3	N/A
KML-351MWH	7.1	360	5.3	20.4	131

## SPECIFICATIONS

Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
KML-250MAH	Air-Cooled	8.2	20	185 lbs.
KML-250MWH	Water-Cooled	7.5	20	185 lbs.
KML-351MAH	Air-Cooled	13.2	20	185 lbs.
KML-351MWH	Water-Cooled	7.5	20	185 lbs.

## STORAGE BINS

Model Number	Application Capacity	ARI-Rated Capacity
B-250	250 lbs.	230 lbs.
B-500	500 lbs.	360 lbs.
B-700	700 lbs.	550 lbs.
B-800	800 lbs.	600 lbs.
B-900	900 lbs.	660 lbs.
B-1150	1150 lbs.	N/A
B-1300	1275 lbs.	N/A
B-1500	1490 lbs.	N/A
B-1650	1605 lbs.	N/A

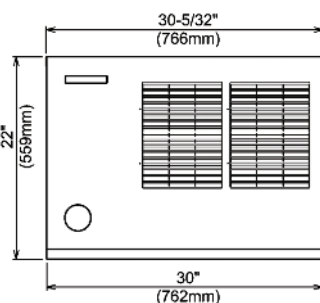
## ELECTRICAL & PLUMBING/KML-250/351M\_H

- 115/60/1
- 20 amp Max Fuse/HACR Breaker Size
- 1/2" OD copper or equivalent independent potable water supply
- 3/4" FPT independent drain connection

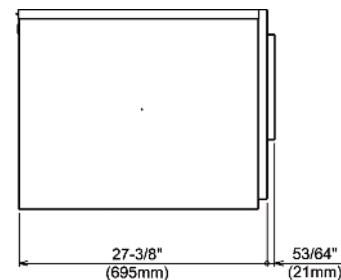


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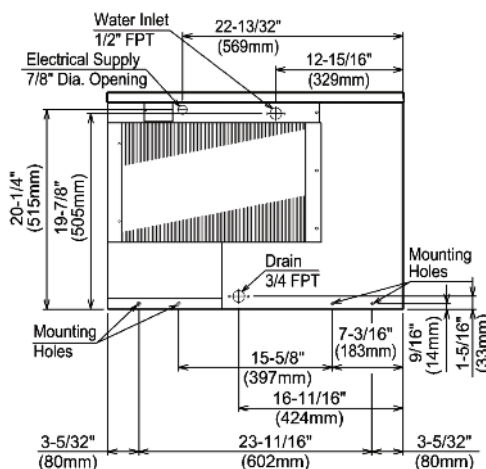
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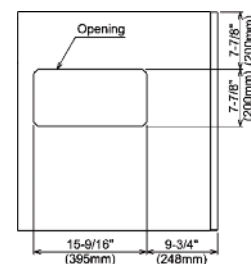
FRONT VIEW



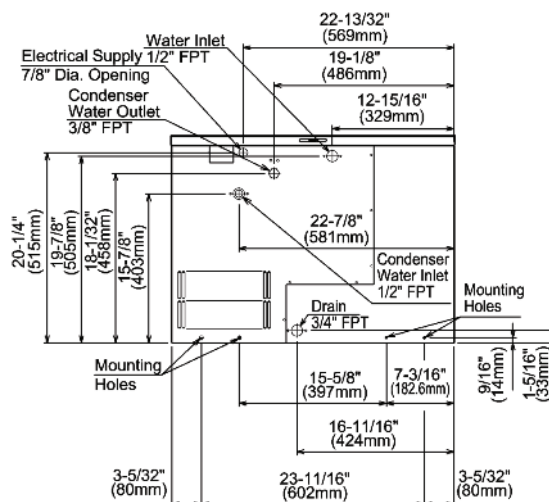
SIDE VIEW



AIR-COOLED UNIT



ICE DROP ZONE



WATER-COOLED UNIT

## OPERATING LIMITS

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113psig
- Voltage Range 104 - 127V

## SERVICE

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filters. (Air-cooled models only)



TEL 1-800-438-6087

FAX 1-800-345-1325

www.hoshizaki.com

Printed in U.S.A.

## BrewWISE® Dual ThermoFresh® DBC Brewer

ITEM#

PROJECT

DATE



**Dual TF DBC with  
1.5 gallon TF Servers**  
(servers sold separately)

Dimensions: 35.7" H x 21.8" W x 20.2" D  
(90.7cm H x 55.4cm W x 51.3cm D)

### Features

#### BrewWISE® Brewing System with ThermoFresh® Servers

- Brews 16.3 to 18.9 gallons (61.7 to 71.5 litres) of perfect coffee per hour.
- Stores individual coffee recipes so operator can easily brew many varieties.
- Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.
- Easy pulse interface allows automatic programming of pulse routine.
- Operate any combination of BrewWISE® equipment error-free with wireless brewer-grinder interface through the Smart Funnel®.
- SplashGard® funnel and optional funnel locks help improve safety.
- Energy saver mode reduces tank temperature during idle periods.
- Black and stainless models available.
- ThermoFresh® servers are vacuum insulated to keep coffee hot for hours.
- Create coffee recipe cards with custom recipes, ad cards with messages that display on the brewer LCD, and dedicated funnels for special coffees with the BrewWISE Recipe Writer using your PC (Windows® compatible).
- Preventive maintenance kit: 39641.0000.



Stainless steel finish available.

For current specification sheets and other information, go to [www.bunn.com](http://www.bunn.com).

### Related Products

**Easy Clear® EQHP-25L**  
Product No. : 39000.0002



**Easy Clear® EQHP-25**  
Product No. : 39000.0005

**Single/Dual Filter Pack**  
Product No. : 20138.0000  
Packed per case: 500  
Dimensions:  
5¼" Base x 4¼" Sidewall  
13.3 cm Base x 10.8 cm Sidewall



**Multi-Hopper Grinder (MHG)**  
Product No.: 35600.0002  
Black finish



**BrewWISE® Recipe Writer (BRW)**  
Product No.: 34444.0000



**Recipe Card**  
Product No.: 34447.0000

- Program a recipe to be used on brewer or grinder.



**Ad Card**  
Product No.: 34448.0000

- Program a message to appear on the brewer's display.



**1 gallon TF Server**  
Product No.:44000.0000  
Product No.:44000.0001  
(black)



**1.5 gallon TF Server**  
Product No.:44050.0000  
Product No.:44050.0001  
(black)



**1 gallon Digital TF Server**  
Product No.:42700.0000  
Product No.:42700.0001  
(black)



**1.5 gallon Digital TF Server**  
Product No.:42750.0000  
Product No.:42750.0001  
(black)



#### Model

Dual TF DBC

#### Agency Listing



## Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Funnel Locks	Cord Attached
Dual TF DBC	34600.0000	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC*	34600.0001	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC	34600.0002	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC*	34600.0003	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC	34600.0004	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC*	34600.0005	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC	34600.0006	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC*	34600.0007	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	Yes	No

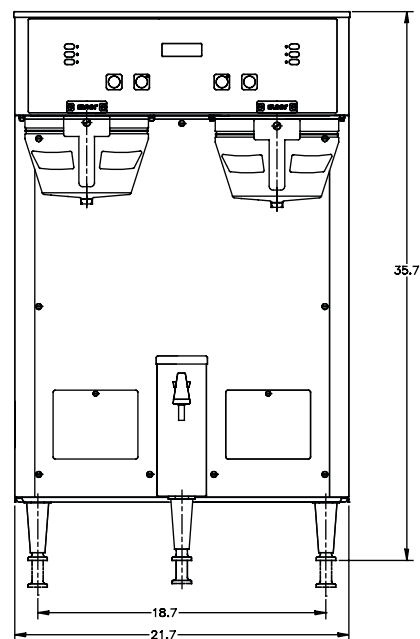
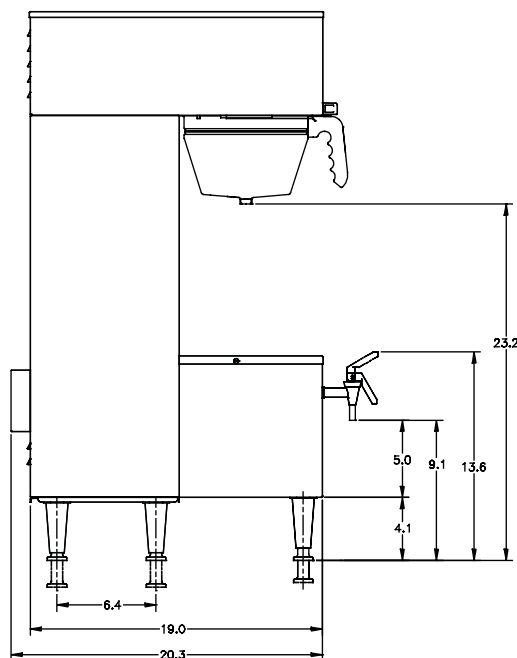
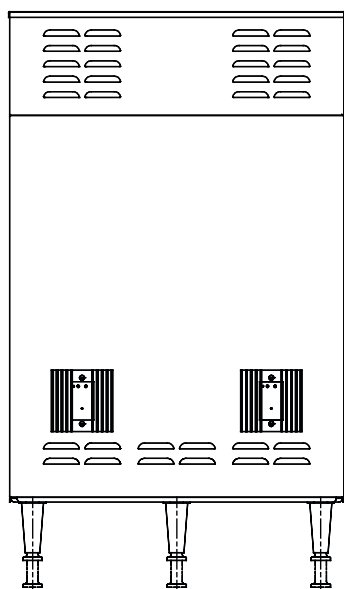
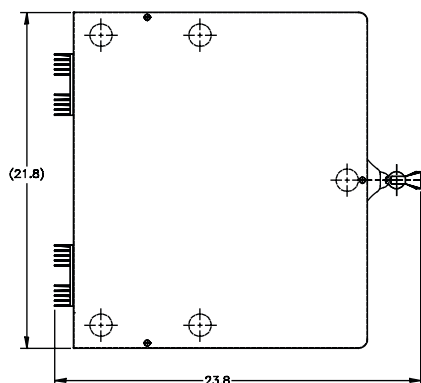
\* Models have black decor.

**Brewing capacity:** based upon incoming water temp of 60°F (140°F rise).

Models listed as 120/208V or 120/240V must be connected to 208V or 240V electrical service respectively. Please refer to the installation manual.

Electrical: Brewer is 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60Hz.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with  $\frac{3}{8}$ " male flare fitting. Tank capacity: 10.6 gallons (40.1 L)





# BUNN®

## TB3 Automatic Tall Iced Tea Brewer

Fresh iced tea brewing solution with simple switch operation

34" x 11.6" x 22"  
(86.4cm x 29.5cm x 58.4cm)

Medium/High Volume  
303-523 8oz. (236mL) cups/hour\*



 Tea dispensers sold separately











## RESPECT EARTH® COMPONENTS

- Low Lead Certified
- RoHS compliant: electronics design contains no hazardous substances and part assemblies are recyclable wherever possible

## RELATED PRODUCTS

- 39000.0007 Easy Clear® EQHP-TEA
- 39000.1007 EQHP-TEA Cartridge
- 20100.0000 Paper Filters
- 34100.0000 TDO-4 Tea Dispenser (solid lid)
- 03250.0004 TD4T Tea Dispenser (solid lid)
- 36900.0001 TDO-N-3.5 Narrow Tea Dispenser
- 33000.0000 TDS-3 Tea Dispenser
- 33000.0008 TDS-3.5 Tea Dispenser
- 43900.0002 TD3TN Narrow Tea Dispenser (solid lid)
- 35282.0002 Translucent Pouchpack Tea Funnel



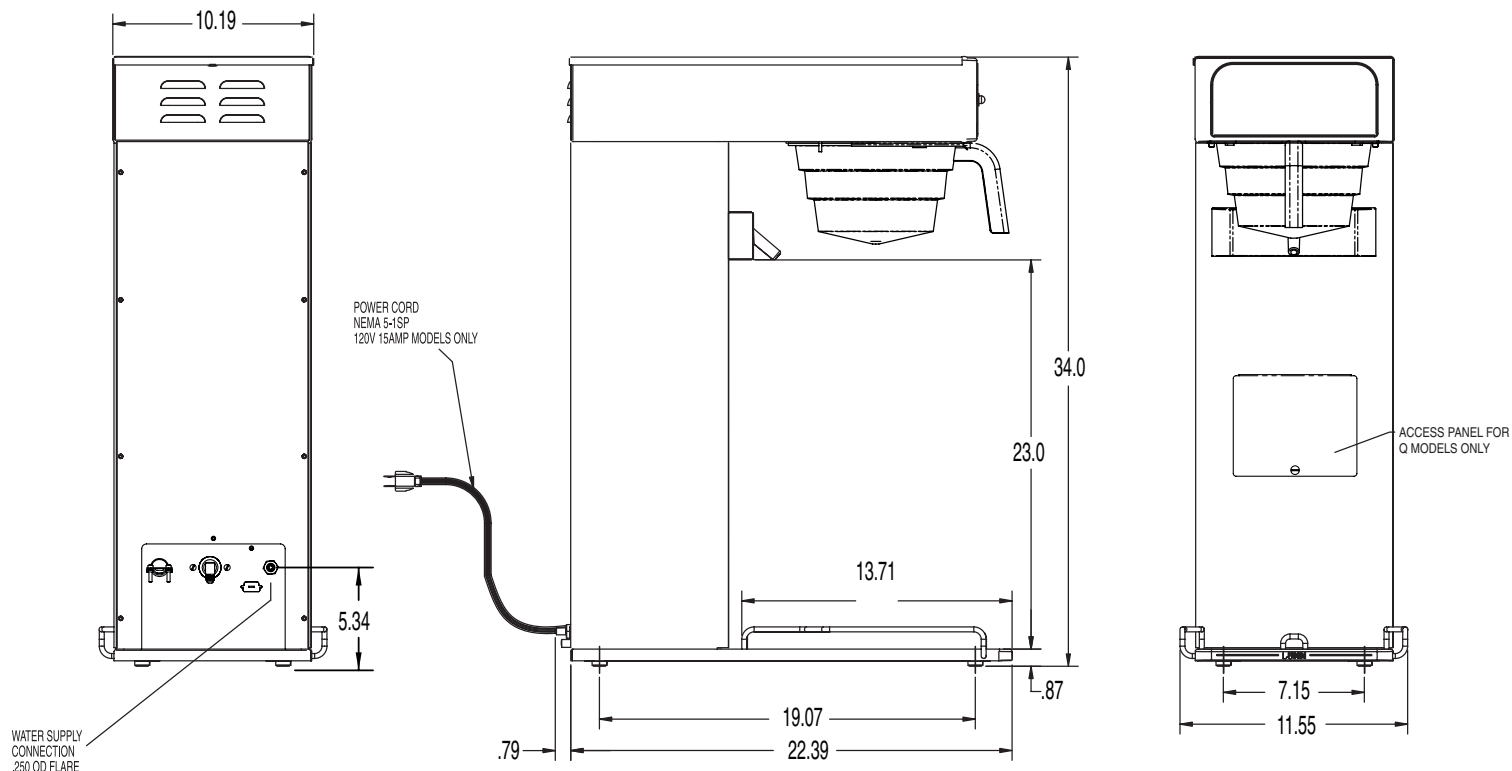
Description						Capacity*	Electrical Requirements					Shipping		Agency
Model	Product #	Quickbrew	Ready Light	Ships w/TD4T	Spray Head Type	8oz cups/hr 236mL cups/hr	Volts	Amps	Watts	Cord Attached	Plug Type	Ft³ M³	Lbs kgs	Listing
TB3	36700.0009	no	no	no	metal one-piece	303	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 
TB3Q	36700.0013	yes	no	no	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 
TB3Q	36700.0041	yes	no	yes	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	9.9 .28	53.4 24.2	 
TB3	36700.0055	no	yes	no	metal one-piece	303	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 
TB3Q	36700.0093	yes	yes	no	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 

Compatible dispensers - TDO-4, TD4T, TDS-3, TDS-3.5, TDO-5, TDO-N-3.5, TDO-N-4 tea dispensers

\*Capacity: based upon incoming water temp of 60°F/15.5°C (140°F/68°C rise) per 1/2gal (1.9L) brew time of 4 minutes

[www.bunn.com/products/tea/tb3.html](http://www.bunn.com/products/tea/tb3.html)

B1  
02/14



#### CAD Formats Available

2D	Revit	KCL
✓		

#### Electrical Requirements

Volts	Phase	# Wires plus Ground	Hertz
120	1	2	60

#### Plumbing Requirements

PSI	Fitting Supplied	Water Flow Required (GPM)
20-90	¼" male flare	1

## RECOMMENDED WARRANTY PARTS

To see illustrated parts manuals, visit [bunn.com/support/manuals](http://bunn.com/support/manuals)

- 40384.1000 CBA, TEA TIMER ROHS (TB3Q)
- 43041.0000 VALVE KIT, UNIVERSAL (TB3Q)
- 37079.0000 SWITCH, MOM-START DPST 250V0
- 37080.0000 SWITCH, ON/OFF SPST 250V
- 37080.0001 SWITCH, MOM START DPST (READY LIGHT)
- 03070.1000 TANK HEATER KIT, 1680W 120V
- 29329.1000 LIMIT THERMOSTAT KIT
- 03024.0005 THERMOSTAT ASSY, 206F RS TND
- 32400.0002 TIMER KIT, DGTL-120V (NO ADAPTER) (TB3Q)

# GTUP270EM/270GM

## GE® 27" Unitized Spacemaker® 3.3 DOE Cu. Ft. Washer and 5.9 Cu. Ft. Dryer

### Dimensions and Installation Information (in inches)

#### Electrical Requirements:

GTUP270EM Electric Dryer – This appliance should be connected to an individual, properly-grounded branch circuit with 120/240V or 120/208V single-phase 60 Hz electrical service and should be protected by 30-amp time-delay fuses or circuit breakers KW Rating per voltage (240/208). This appliance is manufactured with neutral connected to the frame. Power cord should be purchased separately.

#### Note:

These appliances are not approved for 120-volt operation.

#### Gas Requirements:

GTUP270GM Gas Dryer – This appliance should be connected to an individual branch circuit with 120-volt single-phase 60 Hz electrical service and should be protected by 20-amp time-day fuses or circuit breakers. This appliance is equipped with a 4-foot long flexible U.S. listed 20-amp power cord to match a 20-amp receptacle.

#### Note:

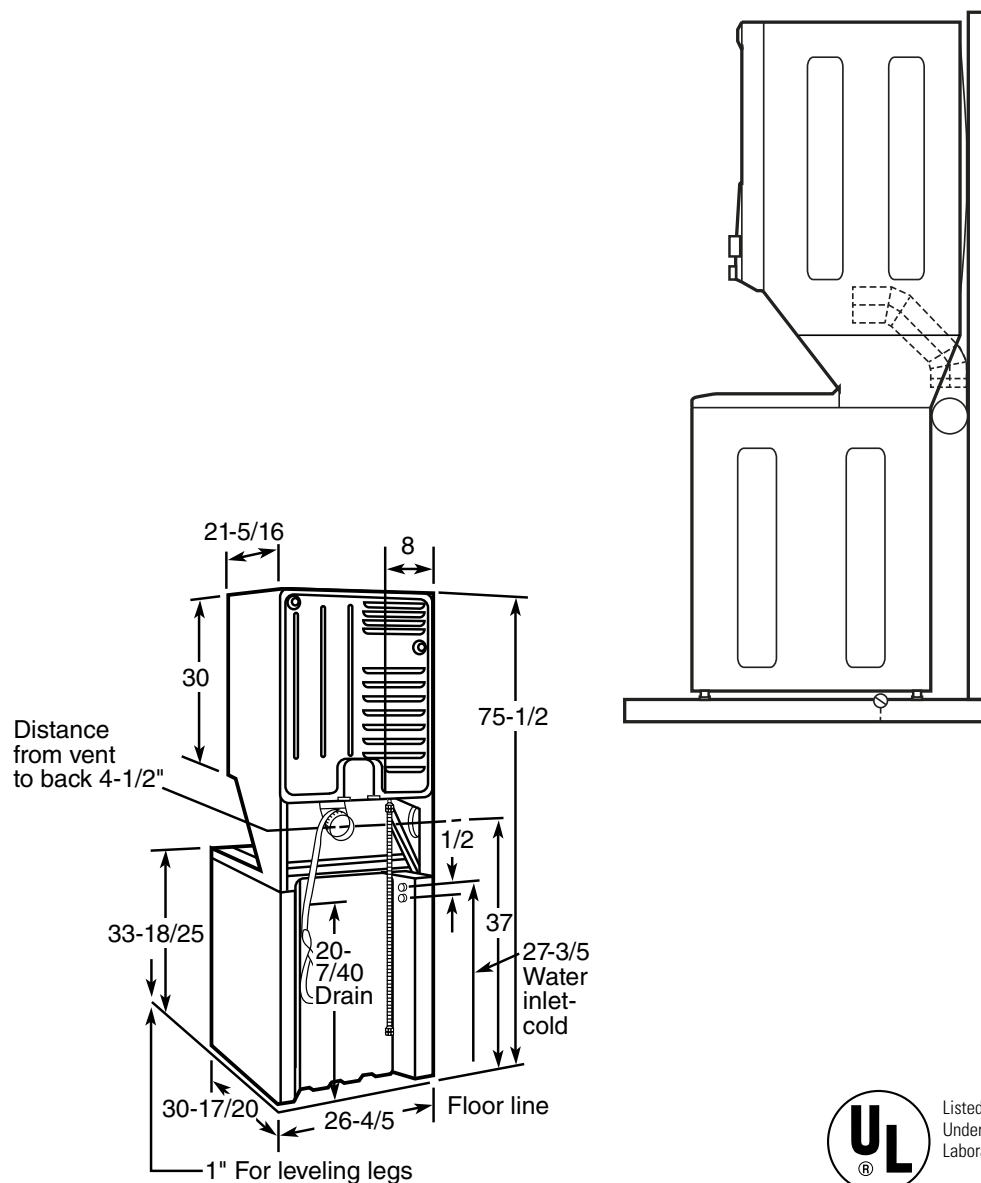
Gas Rated input 20,000 BTU/HR. Factory equipped for natural gas. Tested for LP gas. **LP gas supply requires a conversion kit.** Have a qualified gas technician install a conversion kit before use.

Dryers **must** be exhausted to the outside.

#### Installation Information:

For complete information, see installation instructions packed with the product.

For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at [geappliances.com](http://geappliances.com) or call GE Answer Center® service, 800.626.2000.

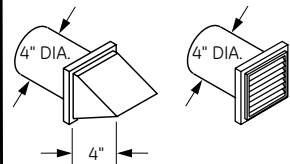
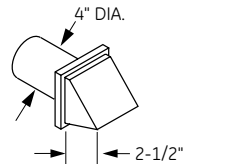


# GTUP270EM/270GM

## GE® 27" Unitized Spacemaker® 3.3 DOE Cu. Ft. Washer and 5.9 Cu. Ft. Dryer

### Dimensions and Installation Information (in inches)

#### GTUP270EM/GM DRYER EXHAUST LENGTH

RECOMMENDED MAXIMUM LENGTH		
Exhaust Hood Types		
	Recommended	Use only for short run installations
		
No. of 90° Elbows	Rigid Metal	Rigid Metal
0	56 Feet	42 Feet
1	46 Feet	36 Feet
2	34 Feet	28 Feet
3	32 Feet	18 Feet

For complete information, see installation instructions packed with your dryer.

#### Ducting Materials:

For best performance, this dryer should be vented with 4" diameter all rigid metal exhaust duct. If rigid metal duct cannot be used, then UL-listed flexible metal (semi-rigid) ducting can be used (Kit WX08X10077). In special installations, it may be necessary to connect the dryer to the house vent using a flexible metal (foil-type) duct. A UL-listed flexible metal (foil-type) duct may be used ONLY in installations where rigid metal or flexible metal (semi-rigid) ducting cannot be used AND where a 4" diameter can be maintained throughout the entire length of the transition duct. Please see installation instruction packed with your dryer for complete instructions when using flexible metal (foil type) ducting.

#### Exhaust Length Calculation:

1. Determine the number of 90° turns needed for your installation. If you exhaust to the side or bottom of dryer, add one turn.
2. The maximum length of 4" rigid (aluminum or galvanized) duct which can be tolerated is shown in the table. A turn of 45° or less may be ignored. Two 45° turns within the duct length should be treated as a 90° elbow. A turn over 45° should be treated as a 90° elbow.

Dryers **must** be exhausted to the outside.

**Caution:** For personal safety do not terminate exhaust into a chimney, under any enclosed house floor (crawl space), or into an attic, since the accumulated lint could create a fire hazard or moisture could cause damage. Never terminate the exhaust into a common duct or plenum with a kitchen exhaust, since the combination of lint and grease could create a fire hazard.

Exhaust ducts should be terminated in a dampered wall cap to prevent back drafts, bird nesting, etc. The wall cap must also be located at least 12" above the ground or any other obstruction with the opening pointed down.

#### Special Installation Requirements

##### Alcove or Closet Installation:

- If your dryer is approved for installation in an alcove or closet, it will be stated on a label on the dryer back.
- The dryer **MUST** be exhausted to the outside.
- Minimum clearances between dryer cabinet and adjacent walls or other surfaces are:
  - 0" either side and rear
  - 1" front and top
- Minimum vertical space from floor to overhead cabinets, ceilings, etc. is 52"
- Closet doors must be louvered or otherwise ventilated and must contain a minimum of 60 sq. in. of open area equally distributed. If this closet contains both a washer and a dryer, doors must contain a minimum of 120 sq. in. of open area equally distributed.
- No other fuel-burning appliance shall be installed in the same closet with a gas dryer.

##### Bathroom or Bedroom Installation:

- The dryer **MUST** be exhausted to the outdoors.
- The installation must conform with the local codes, or in the absence of local codes, with the National Electric Code and National Fuel Gas Code, ANSI Z223 for gas dryers.

##### Minimum Clearances other than Alcove or Closet Installation:

- Minimum clearances to combustible surfaces
  - 0" either side and rear
  - 1" front and top

For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at [ge.com](http://ge.com) or call GE Answer Center® service, 800.626.2000.



imagination at work



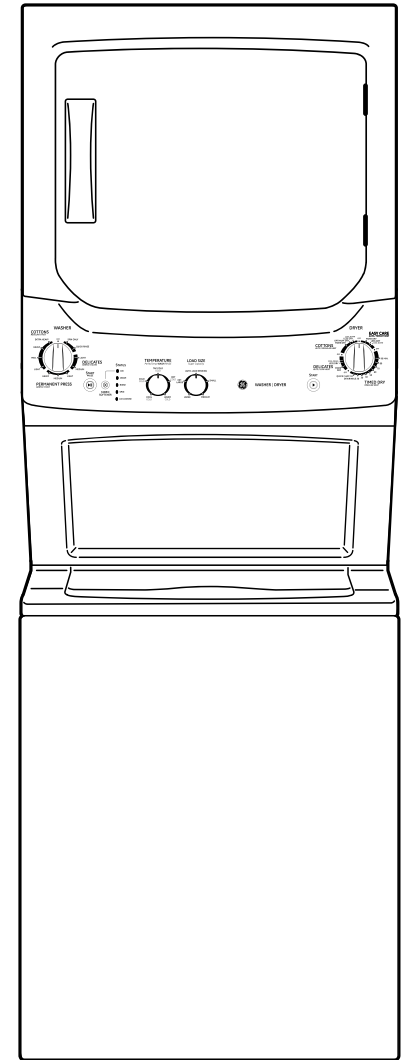
Listed by  
Underwriters  
Laboratories

# GTUP270EM/270GM

## GE® 27" Unitized Spacemaker® 3.3 DOE Cu. Ft. Washer and 5.9 Cu. Ft. Dryer

### Features and Benefits

- 3 wash/spin speed combinations - Speeds are matched to fabric type for great clothes care
- 9 wash cycles - Cycles are designed to specifically handle various fabrics and soils
- 5 wash/rinse temperatures - Select the right temperature for ideal wash results
- Auto-load sensing with 5 water levels - Washer will automatically measure the load size and add just the right amount of water
- Bleach and fabric softener dispensers - Solutions are automatically mixed with wash water for clean, bright, soft-to-the-touch results
- Rotary-electronic controls (washer) - Simplify cycle selection
- Cycle status lights - Provide accurate cycle times
- Rotary-electromechanical controls (dryer) - Allow fast, easy cycle selection
- Model GTUP270EMWW - White on white (Electric)
- Model GTUP270GMWW - White on white (Gas)



imagination at work





Model RCS10TS shown

## Medium Volume

This category of microwave is ideal for...

### Applications:

- Pizza restaurants
- Casual dining
- Clubs
- Deli

### Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.



## Medium Volume

### Amana Commercial Microwave Model RCS10TS

#### Power Output

- 1000 watts of power.
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

#### Easy to Use

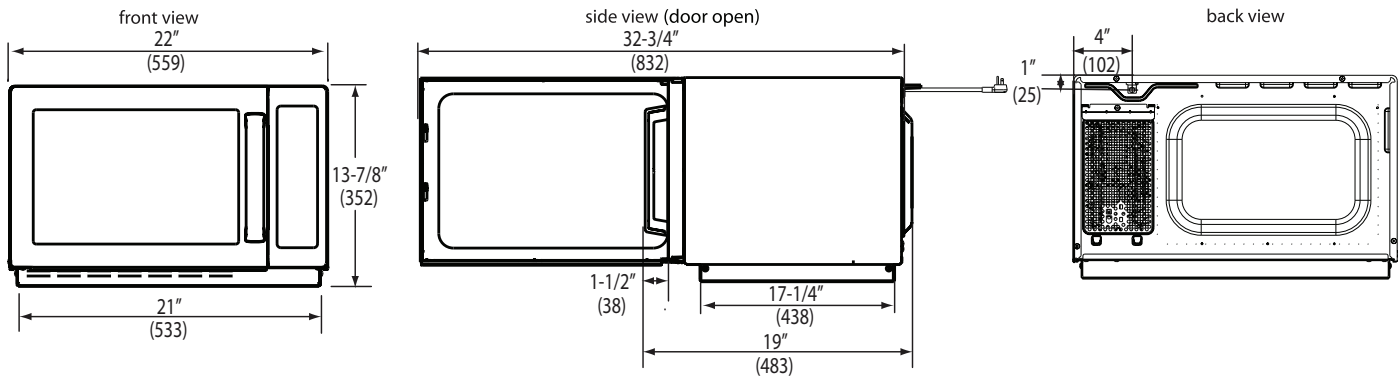
- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option for easy one-touch cooking.
- Multiple quantity pad calculates the proper cooking times for multiple portions.
- User friendly touch controls are easy to use.
- Time entry option for added flexibility.
- Digital display with countdown timer for simple operation and "at-a-glance" monitoring.
- Braille touch pads are ADA compliant.
- See-through door and lighted interior for monitoring without opening the door.
- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings.
- Stackable to save valuable counter space.

#### Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Constructed to withstand the foodservice environment.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.




# Amana Commercial Microwave Model RCS10TS | Medium Volume



Installation clearance: 2" all sides

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications			
Model	RCS10TS	UPC Code 728028020724	
Configuration	Countertop		
Control System	Touch		
Programmable Control	10		
Settings Programmable	100		
Max. Cooking Time	60:00		
Power Levels	5		
Defrost	Yes		
Time Entry Option	Yes		
Microwave Distribution	Rotating antenna, top		
Magnetron(s)	1		
Display	VFD		
Stackable	Yes		
Stage Cooking	Yes, 4		
Interior Light	Yes		
Door Handle	Grab & Go		
Signal	End of cycle, adjustable		
Air Filter	Non-removable with cleaning reminder		
Multiple Portion Setting	Yes, X2		
Exterior Dimensions	H 13 7⁄8" (352)	W 22" (559)	D*19" (483)
Cavity Dimensions	H 8 1⁄2" (216)	W 14 1⁄2" (368)	D 15" (381)
Door Depth	32 3⁄4" (832), 90°+ door open		
Usable Cavity Space	1.2 cubic ft. (34 liter)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	1550 W, 13 A		
Power Output**	1000 W** Microwave		
Power Source	120V, 60 Hz, 15 A single phase		
Plug Configuration / Cord	NEMA 5-15	5 ft. (1.5m)	
Frequency	2450 MHz		
Product Weight	41 lbs. (19 kg.)		
Ship weight (approx.)	48 lbs. (22 kg.)		
Shipping Carton Size	H 17" (431)	W 26" (660)	D 20" (508)
UPS Shippable	Yes		

AIA File #:

Measurements in ( ) are millimeters

\* Includes handle

\*\* IEC 60705 Tested

## Specifications

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items with two multiple portions. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. There shall be 5 power levels, including defrost and 4 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large 1.2 cubic ft. (34 liter) cavity shall accommodate a 14" (356 mm) platter. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Front air filter shall be permanently affixed to the front of the oven and have a clean filter reminder. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.



## Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:

[www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



## Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.

